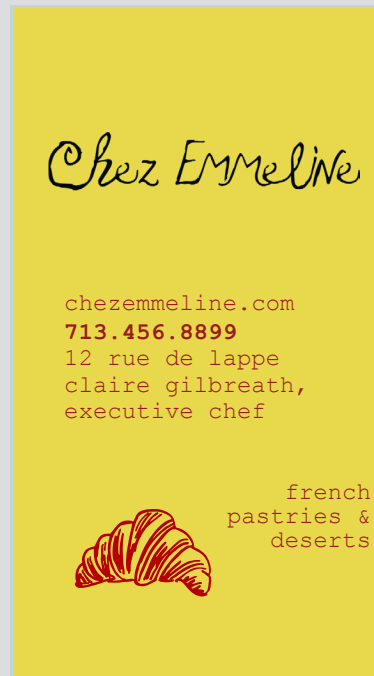


# A SLICE OF PARIS IN NEW YORK

Here, ancient customs and future trends coexist. Inspired by their mission to share French culture through food, **Chez Emmeline** reflects the depth, richness, and vibrancy of French culinary traditions in a modern, yet warm, setting—it's one of the most original, thrilling restaurants in recent memory. **Executive chef, Claire Gilbreath**, has conceived an innovative menu reflecting new ideas about how to tackle this familiar cuisine. Her great talent is widening longstanding notions of how this cuisine can taste: staking out a place in a rising generation of chefs for whom the goals of keeping the cuisine alive and edging it forward are totally compatible. Add to that its welcoming and accessible approach, this spot is sure to make a strong mark not only in our local dining scene, but far beyond.

*Chez Emmeline*

chezemmeline.com  
713.456.8899  
12 rue de l'Appel  
French Pastries & Sweets  
MON - THURS 12:00 - 6:00 pm



Business Card



Mobile Icon

## Breads

- Miche Blended**.....\$8.00  
Rye & wheat flours, 68-hour fermentation
- Campagne**.....\$7.00  
Traditional sourdough
- Pain de Mie**.....\$6.00  
All-white flour, fermented with milk
- Raisin Walnut Campagne**.....\$8.00  
Sourdough, Thompson raisin, walnut, black peppercorn
- Baguette**.....\$5.00  
Traditional, with extended fermentation
- Pane Dolce**.....\$4.00  
Sweetened and laminated dough

## Vennoiserie

- Croissant**.....\$3.00
- Pain au Chocolat**.....\$4.50
- Almond Croissant**.....\$4.00  
Traditional, twice-baked with simple syrup
- Cinnamon-sugar Roule**.....\$5.50  
Our traditional croissant, baked in a fluted mold, tossed with cinnamon sugar

## Cookies & Bars

- Ginger Muscovado**.....\$3.00  
Ginger, flour, dark brown sugar
- Salted Chocolate Buckwheat**.....\$4.00  
Buckwheat flour, chocolate chips, cocoa, Maldon sea salt
- Chocolate Brownie**.....\$5.00  
Dark chocolate, cocoa powder
- Pecan Blondie**.....\$4.00  
White chocolate, pecans



## Beverages Chauds

- Cafe au Lait**.....\$5.00
- Chocolat Chaud**.....\$6.00
- Espresso**.....\$4.50
- Double espresso**.....\$6.50
- Black Tea Matcha**.....\$5.00
- Assorted black & herbal teas**....\$3.00



## Desserts

- Coffee Cake with Plum**.....\$7.00  
Crumb cake with plum jam
- Chocolate Cocoa-Nib Pound Cake**.....\$8.50  
Dark chocolate, cocoa nibs
- Lemon Earl-Grey Pound Cake**.....\$8.50  
Lemon, Earl Grey tea, sugar glaze
- Strawberry-Lemon Verbena Entremet**.....\$8.00  
Strawberry mousse cake, lemon verbena
- Apricot Rosemary Financier**.....\$6.00  
Brown butter, almond flour, rosemary
- Blueberry Lime-Mint Tart**.....\$7.00  
Blueberries, lime-mint pastry cream